USER MANUAL



Model EMS2340

8221913 - 40 - 02

Electrolux

English

Contents

Congratulations on the purchase of your new Microwave Oven

Thank you for having chosen a Electrolux product. We are convinced that you will find your new microwave oven very useful and that it will be of great help to you. As with all new kitchen appliances, it will take some time to learn all the new functions and features, but with time, this oven will become indispensable to you.

Before using your Microwave Oven

Read through the instruction manual carefully. In order that you can get the best from your new Electrolux Microwave Oven, the following instructions have been prepared. Please make sure you read them carefully.
It is important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance or that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.
Please ensure you have read the whole instruction book before using the appliance and that you follow the recommendations given.

Technical data

Overall dimension	**Weight** 17.5 kg
Width 510 mm	**Power source** 230V, 50 Hz
Depth 382 mm	
Height 303 mm	**Fuse** 10A
Cavity dimension	**Power consumption** 1280W
Width 330 mm	**Power output** 800W
Depth 330 mm	
Height 212 mm	**Grill** 1200W
Volume 23 Litre	

Safety Instructions

- The built-in safety interlock switches prevent the microwave oven from operating when the door is open.
- Do not tamper with them, or attempt to operate the oven with the door open as open door operation can result in exposure to microwave energy.
- Do not allow food spills or cleaner residue to accumulate on door sealing surfaces. See the Cleaning and Care section for cleaning instructions.
- Do not operate the oven if it is damaged until it has been repaired by qualified service personnel.
- It is particularly important that the oven door closes properly and that there is no damage to the: (1) door (warped), (2) hinges and latches (broken or insecure), (3) door seals and sealing surface.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local Service Force Centre.
- Do not remove the outer case, door or control panel at any time. Doing so may cause exposure to extremely high voltage.
- Install or locate this oven only in accordance with **"INSTALLATION INSTRUCTIONS"** found in this manual.
- Use the appliance for its intended use as described in this manual. Do not use corrosive chemicals in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use neither for commercial use as this will invalidate the guarantee.
- Do not operate the oven empty. If food or water is not present to absorb the microwave energy, the magnetron tube can be damaged.
- Close supervision is necessary when the oven is used by children.
- Do not store this appliance outdoors. Do not use this product near water.
- Do not attempt to dry clothing or newspapers in the microwave oven. These items can ignite.
- Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

Utensil safety

Most glass, glass ceramic and heat-resistant glassware utensils are excellent for use in the microwave oven. Although microwave energy will not heat most glass and ceramic items, these utensils can become hot as heat transfers from the food to the container. The use of oven gloves to remove dishes is recommended.

Safety instructions when cooking by Grill

1. The glass viewing window may break if water is spilled on it during grilling.
2. Be sure to use an oven glove when loading and unloading the oven. Containers get very hot in the oven, so be careful not to burn yourself. The turntable and metal rack also get very hot so be sure to use an oven glove when handling them.
3. Do not touch the inner or outer viewing window with metal components when loading or unloading the oven. The inside of the door and oven get very hot so take care when attending food in the oven.
4. Do not put the turntable or containers in cold water or try to cool them quickly after use.
5. Do not place items on top of the cabinet. The top of the cabinet gets very hot, so anything placed on it may be damaged by the heat. It is quite normal for steam to be emitted around the door, or for misting to occur on the door, or even around the door, or even for water droplets to appear below the door during the cooking cycle. This is merely condensation from the heat of the food and does not affect the safety of your oven. The door is not intended to seal the oven cavity completely.

Testing suitability of cookware

- Place the cookware in the microwave along with a glass half full of water. Heat on 800 W (100%) for one minute. If the cookware feels hot, you should not use it. If it is just slightly warm, you can use it for reheating but not for cooking. If the dish is room temperature, it is suitable for microwave cooking.
- Paper napkins, wax paper, paper towels, plates, cups, cartons, freezer wrap and cardboard are great convenience utensils. Always be sure containers are filled with food to absorb energy and thus avoid the possibility of overheating.
- Many plastic dishes, cups, freezer containers and plastic wraps may be used in the microwave oven. Follow manufacturer's instructions when using plastics in the oven. Avoid using plastic utensils with foods that have high fat or sugar content since these foods reach high temperatures and could melt some plastics.
- Do not leave oven unattended, and look at it from time to time when heating or cooking food in plastic, paper or other combustible containers. If smoke is observed, keep door closed, switch the oven off or disconnect oven until smoke stops.
- Metal utensils and utensils with metallic trim should not be used in the microwave oven, unless specifically recommended for microwave use.
- Containers with restricted openings, such as bottles, should not be used for microwave cooking.
- Use caution when removing a lid or cover from a dish to avoid steam burns.

Food safety

- Do not heat food in a can in the microwave oven. Always remove the food to a suitable container.
- Deep fat frying should not be done in the microwave oven, because the fat temperature cannot be controlled, hazardous situations can result.
- Popcorn may be prepared in the microwave oven, but only in special packages or utensils designed specifically for this purpose. This cooking operation should never be un-attended.
- Pierce foods with non-porous skins or membranes to prevent steam build-up and bursting. Apples, potatoes, chicken livers, and egg yolks are examples of items that should be pierced.

WARNING: When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Do not overheat.
3. Stir the liquid before placing the container in the oven and again halfway through the heating time.
4. After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.

- Some products such as whole eggs and sealed containers – for example, closed glass jars – may explode and should not be heated in this oven. Occasionally, poached eggs may explode during cooking. Always pierce the yolk, then cover and allow the standing time of one minute before removing cover.

NOTE:

- Do not force the turntable to rotate by hand. This may cause malfunctioning.
- Arcing in the oven during microwave operation usually occurs from use of metallic utensils. Continuous arcing, however, can damage the unit. Stop the programme and check the utensil.
- Care should be taken not to obstruct any air vents located on the top, rear, side and bottom of the oven.

Do not use this oven for commercial purposes.

This oven is made for domestic use only.

Keep these instructions

Oven utensils and accessories guide

A variety of Utensils and Materials may be used for cooking in your microwave oven. For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The list below is a general guide.

Material	Utensils	Mode of operation		
		Microwave	Grill	Combination
Ceramic & Glass	Corning ware	YES	YES	YES
	Heat resistant glass ware	YES*1	YES	YES*1
	Glass ware with metal decoration	NO	NO	NO
	Lead crystal glass	NO	NO	NO
China	Without metal decoration	YES	YES	NO
Pottery*2		YES	YES	YES
Plastic	Microwave oven heat-proof wear	YES	NO	NO
	Plastic wrap	YES		
Metal	Baking pan	NO	YES	NO
	Aluminium foil*3	YES	YES	YES
Paper	Cups, plates, towels	YES	NO	NO
	Waxed paper	YES	NO	NO
Wood		NO	NO	NO
Accessories	Grill rack	NO	YES	YES
	Turntable	YES	YES	YES
	Turntable support	YES	YES	YES

YES: Utensils and accessories to use

NO: Utensils and accessories to avoid

*1 Only if there is no metal trim.

*2 Only if it does not have a glaze containing metal.

*3 NOTE: Use aluminium foil only for shielding purposes, over use may cause arcing.

GETTING STARTED

Unpacking

N.B. When you unpack the oven, check that the product is free from damage. Damage or any missing parts must be reported immediately to the retailer. The oven, parts of the oven or the accessories may be wrapped by a protection foil. If so, you must remove this foil before using the oven. Do not leave packing material so that small children can play with it. This can be hazardous.

Installation

1. Remove any promotion label from the door.
2. Install the oven on a flat, level surface. The surface must be strong enough to safely bear the weight (17.5 kg) of the oven, and the contents. To avoid the possibility of causing vibration or noise the oven must be in a stable position.
3. Keep the oven away from heat and water. Exposure to heat and water can lower oven efficiency and lead to malfunctioning, so be sure to install the oven away from heat and water sources.
4. Do not block air vents on the top and the sides of the cabinet and also do not place any articles on the top of the oven. If air vents are blocked during operation, the oven may overheat, and this may lead to malfunctioning. Hot air escapes from the vents, so be sure not to obstruct it or let curtains come between the oven and the rear wall.
5. Place the oven as far away from radios and TV's as possible. This oven does conform to EEC requirements* of radio interference suppression, but some interference may occur if it is placed too close to a radio or TV, so keep them as far apart as possible.
6. If positioned in a corner, leave a gap of at least 5,0 cm from the walls to meet ventilation demands.

Important! The oven can be placed almost anywhere in the kitchen. Make sure the oven is placed on a flat, level surface and that vents as well as the surface underneath the oven are not blocked (for sufficient ventilation).

* This appliance conforms to the requirements of EEC Radio Interference Directive 87/308/EEC.

Connecting to the mains

The oven is delivered with the power cord and a plug for 230V, 50Hz, earthed socket outlet. Earth protection minimises the risks should a short-circuit occur. Check to ensure the voltage of the oven matches the supply.

N.B. If the oven is connected to the socket via an extension cord, make sure the cord is earthed.

WARNING! This appliance must not be used on a non-earth protected power supply.

Contact an electrician if you are uncertain regarding electrical connection of the oven or provision of earth protection of the supply.

This appliance must be earthed. If this appliance is fitted with a non-rewireable plug for which your socket is unsuitable, the plug should be cut off and the appropriate plug fitted. If it is necessary to change the fuse in a non-rewireable plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained.

Electrical connections

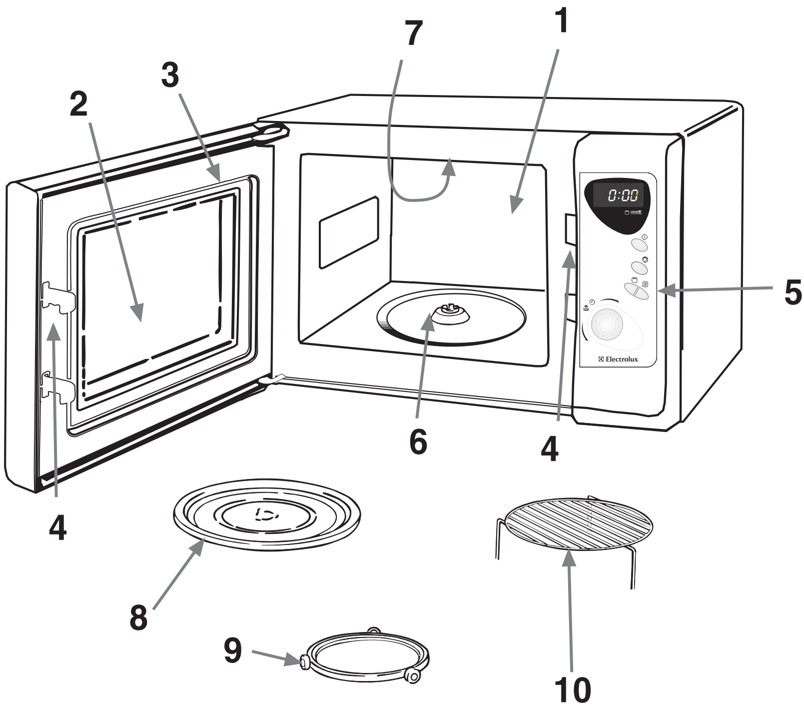
WARNING! THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

- If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

- Remove the fuse from the cut off plug. The cut off plug should then be disposed of to prevent the hazard of shocks in case it should be plugged into a 13 Amp socket in another part of your home.

How to operate your microwave oven



Name and function of parts

1. Cooking compartment. Wipe the compartment clean after using the oven.
2. Viewing window. Food can be checked while the microwave oven is in operation.
3. Oven door. The door must always be firmly closed while cooking.
4. Latch hook & Safety interlock system.
5. Control panel.
6. Drive shaft for turntable.
7. Grill Element.
8. Turntable. Made of special heat-resistant glass. Food in a suitable container is placed on this tray for cooking. Do not use the oven without the turntable.
9. Turntable support. Place the support on the floor of the cooking chamber to support the turntable.
10. Grill Rack.

Turntable Installation

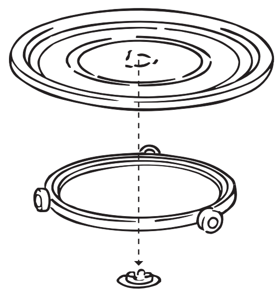
1. Place the turntable support on the cavity Bottom.
2. Place the turntable on top of the turntable support as shown in the diagram. Make sure that turntable hub is securely locked in the turntable shaft. **Never place the turntable upside down.**

• Both turntable and turntable support must always be used during cooking.
• All food and containers of food are always placed on this turntable for cooking.
• This turntable rotates clockwise and anticlockwise; this is normal.

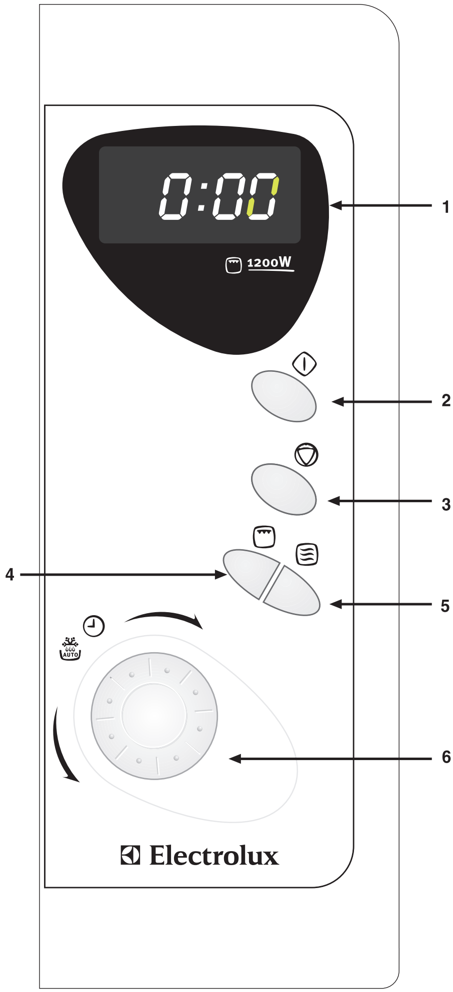
Turntable

Roller rest

Turntable Shaft



CONTROL PANEL



1. **Display Window**
   To view either Cook time or Power level

2. **Start Button**
   To start your microwave

3. **Stop/Clear**
   To stop or pause your Microwave

4. **Grill Button**
   To set the desired Grill power level
   Press one time = 100% Grill
   Press two times = 50% Grill
   Press three times = C1 (50% Micro + 45% Grill)
   Press four times = C2 (30% Micro + 70% Grill)

5. **Power setting button**
   To set the desired power level
   Power increases from 10% - 100%

6. **Setting control knob**
   To set the desired time or to set auto defrost

INOX :

- **If your microwave oven displays this symbol then it comes with a ' Stainless Steel ' cavity. If your microwave oven does not show this symbol then it has a ' White Painted ' standard cavity.**

MICROWAVE COOKING

1. Open the door, place the food on the turntable. Close the door.
2. Press the Power setting button until the desired power level is reached.(See table below.)
3. Set the desired time by turning the setting control knob clockwise.
4. Press Start **(The oven begins cooking.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

Note: After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.

Note: The Micro button will decrease microwave power from 100% to 10%

Example: To cook at 50% (400W) for 15 minutes

1. Touch the Power button three times (50% should now be showing in the display window) .
2. Turn the setting control knob until 15:00 is shown in the display window.
3. Press start. The Oven will now start cooking.

Manual Defrosting

For manual defrosting (without operating the Auto Defrost Feature), Use 80W.
To speed up the defrosting of dense foods over 450g (1lb), the oven may be started on 800W (100%) power for 1 - 3 minutes, then reduced to 80W until defrosting is complete.

Example: To defrost at 10% (80W) for 6 minutes

4. Touch the Power button 5 times (10% should now be showing in the display window) .
5. Turn the setting control knob until 6:00 is shown in the display window.
6. Press start. The Oven will now start defrosting.

Microwave Power setting Guide

Power Setting		Suggested use
80W		**Defrost;** Thawing frozen foods.
240W	30%	**Simmer;** Completing the cooking cycle of some pot roasts. Casseroles and stews. Baked custards or cheesecakes.
400W	50%	**Medium;** Faster defrosting and reheating for casseroles and stews. Baking cakes and sponge puddings
560W	70%	**Reheat;** Reheating pre-cooked foods. Roasting joints of meat and poultry.
800W	100%	**Max Power;** Boiling or reheating liquids. Cooking vegetables. Preheating a browning dish.

Cooking With Grill

1. Open the door, place the food on the turntable. Close the door.
2. Press the Grill button until the desired power level is reached.
3. Set the desired time by turning the setting control knob clockwise.
4. Press Start **(The oven begins cooking.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

Note: After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.

Note:

Pressing the grill button once will set the grill to 100%

Pressing the grill button twice will set the grill to 50%

Example: To cook at 100% Grill (1000W) for 15 minutes

1. Touch the Grill Button once (100% should now be showing in the display window) .
2. Turn the setting control knob until 15:00 is shown in the display window.
3. Press start. The Oven will now start.

Cooking with Microwave and Grill (Combination)

1. Open the door, place the food on the turntable. Close the door.
5. Press the Grill button until the desired power level is reached.
6. Set the desired time by turning the setting control knob clockwise.
7. Press Start **(The oven begins cooking.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

Note: After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.

Note:

Pressing the grill button 3 times will set ’ C1 ’ (55% microwave power and 45% Grill)

Pressing the grill button 4 Times will set ’ C2 ’ (30% microwave power and 70% Grill)

Example: To cook at 55% Microwave Power and 45% Grill (’ C 1 ’) for 8 minutes

2. Touch the Grill Button 3 times (’ C 1 ’ should now be showing in the display window) .
3. Turn the setting control knob until 8:00 is shown in the display window.
4. Press start. The Oven will now start.

Automatic Defrost

1. Open the door, place the food on the turntable. Close the door.

2. Set the desired weight by turning the setting control knob anti - clockwise.
   The oven will now be in defrost mode.

3. Press Start **(The oven begins defrosting.)**

To turn off the oven during cooking, simply touch the Stop/Clear button.

NOTE : After use, be sure to press the Stop/Clear button Twice as this will ensure that you have reset the microwave.

NOTE : **During Auto Defrost the oven will automatically select the required microwave power and defrost time.**

NOTE : **The maximum weight setting for Auto Defrost is 2kg (2000g)**
If you wish to defrost any item of food which is larger than this, then it is recommended that the item be split into two or more pieces of equal size.
If the item cannot be split then you should not defrost it in this microwave.

Example: To automatically defrost 700g of food.

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1. Turn the setting control knob, anti - clockwise until 0.7kg is shown in the display window.

2. Press start. The Oven will now start defrosting.

Defrosting Tips

1. It is better to underestimate defrosting time if you are unsure. Food will continue to defrost during the standing time.
2. Separate food as soon as possible.
3. Turn large items, e.g. joints, halfway through the defrosting time.
4. Remove any thawed food as soon as possible.
5. Remove or open any packaging before defrosting.
6. Place food in a larger container than that which it was frozen in, this will allow for easy stirring.
7. Begin thawing poultry, breast side down and turn over halfway through defrosting time or at pause. Delicate areas such as wing tips can be shielded with small pieces of smooth foil.
8. Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is completely defrosted before cooking.

Child safety lock

This oven has a safety feature which prevents the accidental running of the oven by a child. After the lock has been set, no part of the microwave oven will operate until the child lock feature has been cancelled.

To set:

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1. Press the ’ Stop/Clear ’ button three times. A key symbol should appear in the display window.

NOTE : To cancel the child safety lock simply repeat the process.

Charts

Recommendations for cooking with Grill

All foods should be placed on the grilling rack with a dish placed underneath to catch any food spillage or juices to minimise cleaning. Turn all food halfway through the cooking time.

Food	QTY. (Weight)	Cooking time	Special notes
Toast	2 Slices	4 – 5 min	
Cheese on Toast	4 Slices	6 – 7 min	4 – 5 min. to toast. 2 min. with topping

General recommendations for cooking with Microwave and Grill

Use roasting rack on turntable for roast beef and pork, shield thin parts and edges. Place a dish on the turn-tables under the grill rack to catch food spillage and juices. Turn food, as appropriate during the cooking time.

Food	QTY (Weight)	Power Selector position	Cooking time	Special notes
Bacon	4 (100 g)	C 1	7- 9 min	
Roast Beef (Boned) Roast Pork (Loin)	900 g 900 g	Microwave only 800W C 1	25 min 5 - 6 min	Brush with oil. Season with salt and pepper. Allow 15 – 20 minutes standing time after cooking.
Pork Chops	2 - 3(450 g)	C 1	20 - 25 min	Brush with oil. Season with salt, pepper and paprika.
Chicken, Halved lengthways Legs	450 g 800 g	C 2 C 1	15 - 20 min 25 - 30 min	Brush with oil. Season with salt, pepper and paprika.
Frozen Hamburger	4 (200 g)	C 1	12 - 15 min	
Sausages	450 g Only	C 1	10 - 15 min	
Fish Steak	2 (350 g)	C 1	22 – 24 min	Brush with oil, Season with salt and pepper.
Frozen Potato, Hash Brown	2 (150 g)	C 1	16 – 18 min.	

Defrosting instructions using 80W

Some foods such as bread and fruit, can successfully be thawed manually by using this power setting.

FOOD	PREPARATION	(80W)	STANDING TIME
Bread			
Small loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	18–20 min.	10–15 min.
Sliced large loaf	Place on microwave-proof rack or kitchen paper. Turn over halfway through defrosting time.	20–23 min.	10 min
2 slices	Place on kitchen paper.	55–60 sec.	5 min.
1 bread roll	Place on kitchen paper.	55–60 sec.	5 min.
2 bread rolls	Place on kitchen paper.	2–21/2 min.	5 min.
Cakes and Pastry			
Gateau 450g/1 lb	Remove from packaging, place on plate.	19–21 min.	15–30 min.
Cheesecake 450g/1 lb	Remove from packaging, place on plate.	19–21 min.	15–30 min.
Pie (cooked) 450g/1 lb	Remove from packaging, place on plate.	17– 19 min.	15–30 min.
Pastry 450g/1 lb	Remove from packaging, place on plate.	17– 19 min.	15–30 min.
Butter			
250g/8.8 oz (1 packet)	If foil wrapped, remove from wrapper and place on a plate	13– 14 min.	5–10 min.
Fruit			
225g/8 oz Soft berry fruits	Place in a single layer in a shallow dish.	15– 16 min.	5–10 min.
450g/1 lb Soft berry fruits	Place in a single layer in a shallow dish.	17– 18 min.	5–10 min.
Plated meal			
400g/14 oz	Cover with a plate or non P.V.C. cling film. To reheat, microwave at 100% (800W)for 3–4 minutes.	17– 18 min	5–10 min.
Vegetables			
	It is not necessary to defrost vegetables before cooking. All vegetables can be thawed and cooked at 100% (800W)		

Microwave Hints

- Always keep the oven clean – avoid spill-overs and do not forget to clean under the glass tray and the inside of the door.
- Preferably use round or oval casseroles with a lid when cooking in your microwave oven.
- Do not use metal or metal decorated casseroles. Certain plastic materials can melt and be warped by hot food.
- Cover the food when cooking. Use a glass lid, a plate or grease proof paper.
- Pastry, bread and the like can be defrosted directly in a bread basket or on a paper towel.
- If frozen food is heated in its packaging, the packaging should be opened. Packaging containing metal or metal decoration must not be used unless specifically recommended for use in the microwave. Remove metal clips and wire ties.
- Smaller pieces of aluminium foil can be used to cover parts that easily over cook such as chicken legs.
- Food with peel or skin should be pierced with a fork – e.g. potatoes and sausages. Do not boil eggs in the microwave oven as they can explode.
- Put large, thick pieces close to the edge of the casserole and try to cut the food in to even sized pieces. Always place the food in the centre of the oven.
- The food will be evenly cooked if you stir or turn it a few times.
- Always set a shorter cooking time than indicated in your recipe to avoid over cooking. The larger the amount of food the longer it takes.
- Use little or no water for vegetables.
- Use less salt and spices than for ‘normal’ cooking.
- Season afterwards.
- Allow a few minutes ‘standing’ time after the oven has switched off to ensure complete and even cooking results.
- Always ensure food is piping hot throughout before serving.
- Use pot holders or gloves when taking dishes and food from the oven.

Microwave Tips

- **Softening Honey**
  If you have a jar of honey which has crystallised, remove lid and place the jar in the oven, microwave on medium power for 2 minutes.

- **Melting Chocolate**
  Break 100g of chocolate into squares, place in A bowl and heat on high power for 1-2 minutes and stir well.

- **Softening or Melting Butter**
  Melting takes a few seconds on high power. Softening is best done more gently on low power.

- **Freshen or Warm Bread**
  Use medium power for few seconds.

- **Peeling Garlic easily**
  Heat 3 or 4 cloves of garlic on high power for 15 seconds. Squeeze at one end until the clove pops out.

- **Fruit Juice**
  Citrus fruits will yield more juice if they are heated on high power for 15 seconds before squeezing.

- **Cooking Porridge**
  Porridge is easily cooked in the serving dish with no sticky pan to wash. Follow food manufacturers’ recommendations.

Care and cleaning

The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours. Do not attempt to tamper with or make any adjustments or repairs to any part of the oven. Repairs should only be done by a qualified service technician.

Be sure the oven is disconnected from the electricity supply before cleaning.

Cleaning the accessories (turntable and support)

Clean them with mild detergent after removing them from the cavity. The turntable support should be carefully handled.

CAUTION: The inside of the oven and turntable get very hot, so do not touch them immediately after use.

Cleaning the interior

Always keep the inside of the oven clean. Wipe up spill-overs and food spatters immediately. Deposits that are allowed to remain on the oven walls, door seal and door surface will absorb microwave energy, reduce the efficiency of the oven, and possibly damage the oven interior. Use mild, liquid detergent, warm water and a soft, clean cloth to remove deposits.

NEVER USE ABRASIVE CLEANERS, COMMERCIAL OVEN CLEANERS OR STEEL WOOL PADS ON ANY PART OF THE MICROWAVE OVEN.

To loosen difficult deposits, boil a cup of water in the microwave oven for 2 or 3 minutes.

NEVER USE A KNIFE OR ANY UTENSIL TO REMOVE DEPOSITS FROM OVEN SURFACES.

To remove odours from the oven interior, boil a cup of water plus 2 tablespoons of lemon juice for 5 minutes.

Cleaning the exterior

Open the oven door when cleaning the control panel. This will prevent the oven from being turned on accidentally. You should clean outside surfaces of the oven with mild liquid detergent and water followed by a wiping with clear water to remove any excess detergent. Dry with a soft cloth.

Spray-on window cleaners or all purpose spray-on kitchen cleaners can also be used. Never use abrasive cleaners, scouring pads or harsh chemicals on outside surfaces of your oven. To prevent damage to the working parts, do not allow water to seep into ventilation openings.

GUARANTEE CONDITIONS

Electrolux offer the following guarantee to the first purchaser of this appliance:

1. The guarantee is valid for 24 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation. The guarantee does not cover commercial use.
2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty material. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book. This guarantee does not cover such parts as light bulbs, removable glassware, or plastic.
3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (ELECTROLUX's service or authorised agent). ELECTROLUX reserves the right to stipulate the place of repair (i.e. the customer's home, place of installation or ELECTROLUX workshop).
4. The guarantee or free replacement includes both labour and materials.
5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of ELECTROLUX.
6. The Purchaser's statutory rights are not affected by this guarantee.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products
- This guarantee relates to you and cannot be transferred to another user
- Your new home is within the European Community (EC) or European Free Trade Area
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- The product is installed taking into account regulations in your new country

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

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